

Conf Pam 12mo #411

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Pam
12mo
#411

SPOTSWOOD HOTEL.

W. F. CORREY, Proprietor.

DINNER.

RICHMOND, SUNDAY, DEC. 25, 1864.

SOUP.

Oyster.

FISH.

None in Market.

BOILED.

Smithfield Ham. Pickled Beef Tongue. Leg of Mutton, English style.

COLD DISHES.

Veal. Mutton. Pressed Round of Beef. Tongue. Young Pig, stuffed.

ROAST DISHES.

Hibs of Beef.

Saddle of Venison, Apple sauce.

Turkey, stuffed, Giblet sauce.

HOT RELIEVES.

Beef Heart, stuffed with forced meat a la Ruce.

Fillet of Veal, with Mushrooms

Kidney Sauté, a la Provincial

Ox Tongue, Onion braize.

Dobe of Beef, larded, Gardner style.

Breast of Mutton, with Vegetables.

VEGETABLES.

Boiled Irish Potatoes.

Baked Sweet Potatoes.

Boiled Rice

White Beans.

Cabbage.

RELISHES.

Pickled Beets.

Celery.

Apple sauce.

English Mustard.

DESSERT.

Pound Cake

Baked Custard Pudding

Guests inviting friends to the table, will please give notice at the Office.

Meals and Luncheons taken to Rooms, will invariably be charged Extra.

No Meals sent out of the Hotel.

Positively Breakfast will not be served after 10 o'clock. Nor Dinner after 4.

MEALS.

DINNER on SUNDAYS, at 2 o'clock.

BREAKFAST, from 6 to 10.

DINNER, at 2½

TEA from 6½ to 2.

THE GONG WILL NOT BE SOUNDED FOR MEALS

Dispatch Job Office.

Permalife.
pH 8.5